





## Thai Pork Lettuce Cups

with Peanuts & Brown Rice

 20-30min  4 Servings

Also known as laab (pronounced larb), this ground pork sauté is traditionally seasoned with fish sauce and served in lettuce leaves with crunchy peanuts. We've omitted the fish sauce in favor of lime juice, and replaced the peanuts with creamy peanut butter. The result is luscious, silky, and (a little) less messy to eat with rice in lettuce leaves. Dial up the heat with more jalapeño, if you d...

## What we send

- garlic
- quick-cooking brown rice
- green leaf lettuce
- limes
- scallions
- fresh cilantro
- fresh ginger
- jalapeños
- ground pork

## What you need

- coarse salt
- sugar

## Tools

- fine-mesh sieve
- medium skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 800.0kcal, Fat 50.0g, Proteins 35.0g, Carbs 54.0g



### 1. Make rice

Bring a medium saucepan of **salted water** to a boil. Add **rice** and cook, like pasta, until tender, 20-22 minutes. Drain and return to pot.



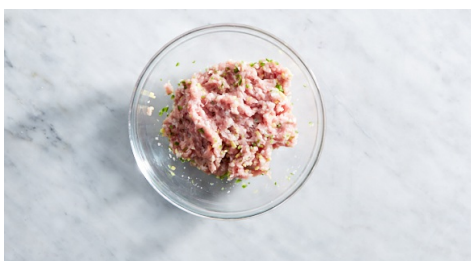
### 2. Prep ingredients

Peel and finely chop **ginger** and **4 large garlic cloves**. Trim stems from **jalapeños**; thinly slice one, then seed and finely chop the other. Pick **cilantro leaves** and **stems**; coarsely chop leaves and finely chop stems. Trim ends from **scallions** then thinly slice. Separate **lettuce leaves**; wash and dry well.



### 3. Make sauce

Halve **2 limes**, and squeeze **4 tablespoons juice** into a small bowl. Whisk in **peanut butter**, **1 tablespoon sugar**, and **2/3 cup water** (it doesn't have to be perfectly smooth). Cut **remaining lime** into wedges.



### 4. Season pork

In a medium bowl, combine **pork**, **2 tablespoons chopped ginger**, **1 tablespoon chopped garlic**, **chopped cilantro stems**, **1 1/2 teaspoons salt**, and **1 tablespoon chopped jalapeño** (or more or less depending on heat preference); mix well until evenly combined.



### 5. Cook pork

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **pork mixture**; press to cover bottom of the skillet. Cook without stirring until bottom is browned, 3-4 minutes. Using a spoon, break up meat into small pieces and cook, stirring, until browned all over and cooked through, 6-8 minutes more.



### 6. Finish pork & serve

Add **half each of the scallions and cilantro leaves**. Add the **sauce**, cook over medium until slightly reduced, 1-2 minutes. Season to taste with **salt**; transfer to a bowl. Fluff **rice** and transfer to a bowl. Arrange **lettuce leaves** on a platter, and **remaining cilantro, scallion, sliced jalapeño, and lime wedges** in small bowls. Build your own **lettuce cups**. Enjoy!